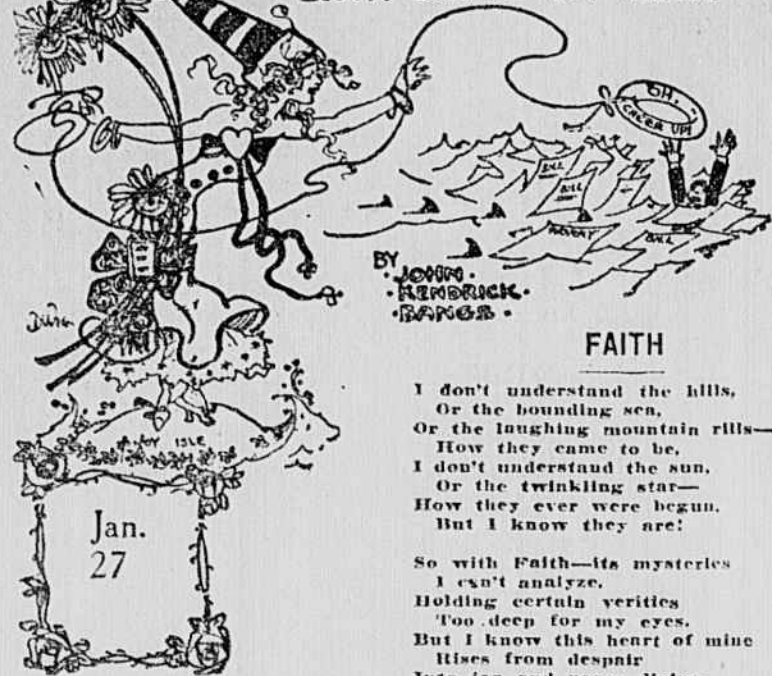


Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER EACH DAY O' TH' YEAR



FAITH

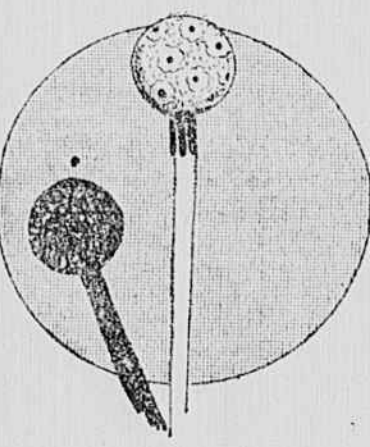
I don't understand the hills,
Or the bounding sea,
How they came to be,
I don't understand the sun,
Or the twinkling star—
How they ever were begun,
But I know they are!

So with Faith—its mysteries
I can't analyze,
Holding certain verities
Too deep for my eyes,
But I know this heart of mine
Rises from despair
Into joy and peace divine,
Knowing they are there!

PARIS FASHION JOTTINGS

Get continues to be much liked. Some people are even prophesying rigid waist lines instead of the extremely supple ones which have been such a comfort to so many women. In Paris shirtwaists are made with long sleeves, and costume bodices have short ones. Gimpes with low turn-down collars are wholly of net, heavily hand-embroidered. Large heads of mother-of-pearls are among the rarest and prettiest in the market. The craze for dancing has resulted in afternoon and evening gowns of remarkable shortness. The brilliant-colored vest of some rich texture is one of the prettiest points of winter suits. People possessed of lace flounces are lucky, for they can be used to make a fashionable skirt. There seems to be no doubt that the fashionable figure of the future will have much larger hips. Practically all the new corsets are of

OF TORTOISE SHELL



An odd umbrella handle.

flexible boneless character. Some are even made minus the bust. Some of the soft, shapeless Rembrandt hats edged with skunk fur are picturesque enough for a painter. Low-necked styles, soft and simple, dominate in women's neckwear, although high stocks are promised. Blue probably will be the greatest favorite among spring colors, unless yellow proves too strong a rival. The fashionable woman has her boot tops the same color as her costume. Pendants are to be used to weight the corners of collars or the ends of neckties. It is said the graceful low collars are to be changed for high and meretricious methods of hairdressing. Imagine a fresh, rich green cloak of embossed velvet belted lined with tawny color and the collar of Russian sable.

A good luncheon dish is made of the baked and stewed tomatoes left from the night before. Heat them over again together and serve, or pour into a baking dish, cover with bread crumbs and bake till brown. In Paris, shirtwaists are made with long sleeves and costume bodices have short ones.

FROM OUR READERS

Steamed Figs.
One of the most healthful dishes known for children is steamed figs. They may be served with or without cream. To make them, wash the figs and then place them on a plate and stand it on a cup in a pan of boiling water, or put them on a small plate in the top of a steamer. Steam them until they are plump and then cool them.

Timely Hints or Tips.
Never clean the nails with a sharp instrument, for that scratches the flesh and the nail, making both retain dust and look coarse and ugly. An orangewood stick can accomplish all that is necessary.

Burning a string in a sickroom will purify the air.

MRS. A. FRED UNKEL.

Richmond, Va.

To Make a Rag Rug.
Take a piece of heavy burlap or coffee sack the size desired, turning in the rough edge on the right side, and sew into a frame with heavy cord, stretching tightly. Draw a pattern with a pencil or ink, copying from some bought rug. Then with a hook, made of heavy wire, draw the rag through from the lower side, first bringing up the end of the rags, which have been cut as for carpet, but not sewed, then the rest of the strip in loops about an inch high. Follow the pattern carefully, then fill in the space between. After all is filled closely, take the shears and cut all loops and uneven ends. If care and taste are used it makes a beautiful rug.

A Washington's Birthday Party.
A George Washington birthday party can be arranged for the young people on February 22, using a small Jerusalem cherry for the middle of the table, with a small hatchet lying across the top of the pot or half buried in the soil. Place cards can be cut from cardboard in the shape of small hatchets. A few questions can be written on the reverse side such as: When was Washington born? When was he made President? What famous house did he live in when in Boston? etc., etc. Small flags, either homemade or bought, can be used in profusion.

THE BEST WAY

A Handful of Useful Household Hints for You.

To stone raisins easily, heat them thoroughly in the oven, preferably on an enamel plate, as it retains the heat. The stones then come away quite easily and without waste.

To keep oranges and lemons hanging in a wire net in a cool (but not cold), airy place.

To prevent danger of poisoning from tinned fruits in saucepans, boil a lump of soda and some potato peelings in them. Then wash out thoroughly.

To whiten ivory knife handles, soak them in alum water, which has been boiled. The water must be allowed to cool, and the ivory should be left soaking an hour. Then brush them thoroughly with a soft towel.

Far-lined coats this season are as frivolous as any other coats, being cut with the large armholes sacred to evening wraps.



Griswold.

Black and white straw, black jet and white tulle go to make up this charming hat—with the very tall crown.



The Great Trials of History

TRIAL OF THE "MOLLY MAGUIRES."

In the Pennsylvania mining districts, during 1873 to 1875, labor troubles became unusually common. Organizations of laborers became so strong as to be able to tyrannize over their own members, and boycotting became such a nuisance that it had to be abated by law. A common method of intimidation was for ten or twelve ruffians to form a gang and, armed, to sweep through a mining camp, forcing every man to join; the numbers so collected soon being sufficient to overawe any inclined to resist. On June 2, 1875, 1,000 men thus gathered, stopped work at several mines near Mahanoy City, and a similar band did the same at Shenandoah. At night there was an attempt to derail a passenger train approaching Shenandoah, but the plot was discovered in time. The same night a "breaker" near Mount Carmel went up in smoke, and a few days later two contractors at the Oakdale mine were shot.

Depredations of this character became so common that every passenger train passing through the affected section had to be preceded by a locomotive carrying an armed posse. Watchmen and station agents were beaten, loaded cars and other obstacles were put upon main tracks; switches were misplaced and warehouses were plundered. Bosses and "scabs," particularly hated by the desperate miners, were served with notices demanding vengeance on them if they did not leave. Such threats, unless heeded, were nearly always executed. The chief source of these atrocities was a secret society known as the "Molly Maguires," their name and spirit both imported from Ireland. They terrorized the entire Schuylkill and Shamokin districts. A superintendent or a boss was attacked, beaten or shot down somewhere almost every day. Gangs of these thugs would waylay a victim in the field or by the roadside if they could, but, failing in this, they surrounded his house, forced him out, and did him to death.

Among the most brutal of their murders was that of Alexander Teas, a mine superintendent, who was beaten and shot to death in October, 1875. Law-abiding people feared to stir out after dark, or even by day, unless well armed. The Mollys had their signs and passwords for use when necessary, but they grew so bold that such devices were rarely needed. It had gotten to such a state that superintendents of jobs had to hire and discharge men at the Mollys' behest, or be shot. Jack Kehoe, a leading Molly, when in prison for murder, boasted that if he were convicted and sentenced "the old man up at Harrisburg would never let him swing."

The principal honor of exposing and suppressing this Pennsylvania Mafia is due to Hon. Franklin B. Gowen, a lawyer, at the time president of the Philadelphia and Reading Coal and Iron Company. He elicited the services of the Pinkerton detective agency to assist him in the work. The chief of these detectives was

one James McParlan. He ingratiated himself into the good graces of leading members of the Molly order, and became one of their members. It was not until 1875 that his work began to tell. Two murders to which he was privy he unfortunately could not prevent, so closely was he watched. One of these was a young English boss miner. These murders were practically the culmination of the outrages, for McParlan had secured sufficient evidence to bring the perpetrators to trial.

The ringleaders were arrested, and, going upon the witness stand, McParlan demolished the sham alibi which the culprits sought to establish, and gave clues which led to the extirpation of the entire gang. Schuylkill County, where the worst crimes had occurred, rose in its might and stamped out the conspiracy. A small army of alibi witnesses were punished for perjury, nine of the Mollys were sentenced to death, and most of the other leaders were imprisoned for long terms.

"Then," said Gowen, who acted as counsel for the prosecution, "we knew that we were free men. Then we could go to Patsy Collins, the commissioner of the county, and say to him:

"Build well the walls of the new addition to the prison; dig the foundations deep and make them strong; put in good masonry and iron bars for, as the Lord liveth, the time will come when, side by side with William Love, the murderer of Squire Gwiltner, you will enter the walls that you are now building for others."

"Then we could say to Jack Kehoe, the high constable of a great borough in this county: 'We have no fear of you.' Then we could say to Ned Monaghan, chief of police, and murderer and assassin, 'Behind you the scaffold is prepared for your reception.' Then at last we were free, and could go to this section and walk through it as safely as in the most crowded thoroughfare of any of the larger cities of the county."

MENU

Breakfast.
Sheed Bananas
Rice with Cream and Sugar
Codfish Balls
Coffee
Muffins

Luncheon.
Cream Potato Soup
Cold Chicken
Pickles
Cakes

Dinner.
Cham Broth
Broiled Steak Fish
Baked Potatoes
Watercress Salad
Lemon Meringue Pie
Coffee

Codfish Balls.
Take a cupful of desalted codfish and pour boiling water over it; drain it well and while hot, mix with an equal quantity of freshly cooked and hot-mashed potatoes. Season with pepper only. Make a white sauce with a tablespoonful of butter, one of flour and a half-cupful of milk or cream. Put all together and beat well and then add two stiffly-beaten eggs. Have a kettle of hot fat at hand and take up a spoonful of butter and pat flour around it, forming it into a soft ball; it should be too soft to handle.

The imitation Chinese prayer beads are one of the delightful trinkets just now. To be correct they should be of real amber with a jade bead at each end and a finish of tassels.

It is said that since aligrettes are barred Parisienne milliners are turning their attention to flower and ribbon-trimmed hats.

MORE THAN A PROPHECY.



Spring jackets promise to be short, with long sleeves.

ONE WAY TO KEEP WARM

BY FRANCES MARSHALL.

Most of us think that the question of keeping warm is a matter of putting on warm clothes and living in warm houses. We forget the heating qualities of food. As a matter of fact, there are certain dishes that are as good as a fur coat in keeping away chills that come on the cold days of winter. On a damp, cold day, when you must be out, try having a lunch of pea soup, made as follows:

PEA SOUP.

Pick over two cupfuls of split peas and soak them in cold water overnight. In the morning pour off the water and put the peas, with four quarts of cold water and half a pound of salt pork, over the fire. Simmer gently for six hours, and then add an onion and some pepper and celery salt. Simmer an hour longer and strain. When it is done it should be evenly thick. If it is too thick add more water. When you desire to serve the soup, presumably at lunch the next day, heat it, add a tablespoonful of flour creamed with the same amount of butter, and cook slowly for half an hour.

LENTILS.

Other dishes have great staying power and keep off the fatigue produced by cold and exertion and hunger to a remarkable degree. The Hindoos have, from time out of mind, had an idea that lentils possessed a wonderful staying power. They were actually superstitious about it, and always fed upon lentils before going out on a long journey. They even fed their beasts of burden lentil meal before undertaking a trying journey. And the Hindoos were right, too, for science has proved that lentils in various forms have a remarkable quality of sustaining strength and satisfying the cravings of the stomach.

Baked lentils are good. To prepare them, soak a quart of them in cold water overnight. In the morning put them over the fire in two quarts of fresh, cold water. When they reach the boiling point remove them from the water—they will rise to the top of the water—and put them in a bean pot or other earthen dish. Chop six ounces of salt pork and a small onion, and put this in the centre of the dish. Pour over all a quart of water, seasoned with salt and pepper. Bake in a slow oven for five hours. Keep the lentils moist all the time, adding water as it is necessary.

OTHER HEATING FOODS.

Hot cocoa or chocolate is a good cold weather food. Baked potatoes or potatoes in any other form are good. Bacon at breakfast is quite suitable for cold weather diets, and fat bacon added to fish increases its value as a cold weather dish.

A DINNER DE TETES

The hostess who is in search of something a bit unusual might choose a "dinner de tetes." This is a dinner of heads, literally. All the guests come with their heads in costume. The costume dance is always enjoyed—but it is always considered a great bother by all the men and some of the women guests. A "dinner de tetes" cannot be objected to on this score. It is little better. And the results gained by putting the heads in character are quite interesting.

A wig and a stock makes a man look a judge. The fact that he is in conventional evening dress below the neck detracts little from the impressiveness of his get-up while he is at dinner—and he is dressed especially for that time. After dinner the ridiculousness of the combination may be enjoyed by every one.

A motor-board can be resorted to by the man who has no time to trouble with fancy dress even for his head. He can rely on this scholarly emblem to make him look like a professor. Other easy emblems for men are Colonial wigs and stocks. In these they can pose as definite historical characters, from Louis XVII. to George Washington. A man's hood can be worn, or a sailor's cap, or a feathered Indian headdress. The Indian headdress should be accompanied with a little make-up and so should some of the others.

For the women there are many fascinating characters. The tall, pointed cap, with veil attached, of the medieval queen can be worn appropriately above a low-cut velvet gown. Martha Washington or Marie Antoinette should wear some patches and a soft lace or muslin fichu as well as a powdered pompadour.

The Grecian head should be chosen by some woman with fair hair and features of classic type. Her hair can be bound with filets of ribbon or jewels—and that is all of her costume. Of course, if she wears a white satin frock, draped in somewhat classic manner, she will look her part even when she leaves the table.

The Indian maiden can braid her hair in two long braids, bound with red cloth at the end, and wear a few Indian feathers in her head. The Japanese woman is easily developed. A pompadour, lilies, chrysanthemums, or the ears or little fans or parasols in the knot at the top, complete this head-dress. Of course, made-up eyebrows help it, and a gown cut on kimono lines, in some color not unknown in Japan, further adds to this costume.

No Hairy Growths After This Treatment

(Beauty Notes.)
After much experimenting it has been found that delatone is as effective for removing hairy growths as the electric needle. And the argument in favor of the new method is that it is inexpensive, painless and takes little time. Here is the treatment: With powdered delatone and water mix enough paste to cover the undesirable hairs, apply and after 2 or 3 minutes rub and with it comes every trace of hair. The skin should then be washed to remove the remaining delatone.—Advertisement.

RECIPES

Oyster Pates.

Chop three-quarters of a pound of cold, firm butter into a pound of flour until you have a coarse, yellow powder. Have all your utensils cold. Wet the flour and butter with three gills of cold water, and with a spoon work into a mass. Turn upon a floured pastry board, roll and fold, then roll again three times, lightly and quickly. Fold and put in the ice box for several hours. Roll into a sheet half an inch thick, and with a cutter cut into rounds like biscuits. Pile these three deep, and with a small cutter pass half-way through each patty, put into the oven, which should be very hot, and bake to a light, delicate brown. The pastry should be very light. When done remove from the oven and lift off the little round in the top of each patty. This should serve as a cover. With a small spoon scoop out the soft paste from the centre, thus leaving a cavity to be filled with the oyster mixture.

Cook altogether a tablespoonful of butter and flour, and pour upon them a cupful of milk and a half of rich milk—half cream, if you prefer. Stir to a smooth sauce, add the drained oysters and cook just long enough for the edges to begin to ruffle. Now beat in gradually the beaten yolk of an egg; cook two minutes, season with celery salt and white pepper and fill the shells with the mixture. Fit on the little covers and set in the oven until all are very hot.

False Peaches.

Take three-quarters of a cup of granulated sugar, two eggs, butter the size of a walnut, one cup of milk, one teaspoonful of vanilla, two teaspoonfuls of baking powder and three cups of flour. A teaspoonful of this batter dropped into hot fat will form a little ball about the size of a peach.

One Minute Cake.

For this take two eggs, well beaten; one and one-half cups of granulated sugar, one cup of flour, three-quarters of a cup of cold water and one and one-half teaspoonfuls of baking powder (which should be well mixed with the flour). Beat well every time something is added to the batter.

Household Notes

When serving any of the rich cheeses, like Brie Gorgonzola or Roquefort, many hostesses now pass cream cheese or some milder cheese with it. It is more pleasant for the guest if the hostess will not make plans for every minute of the day, rushing her about from place to place.

It is best to buy fresh meat and vegetables. A can of salmon costs as much as a beef-steak, and is not half as nourishing or satisfying.

If the crankle of a rusty teakettle is not cracked, it may be thoroughly cleaned by putting in soda and cold water and bringing to a boil.

A small sewing bag with needles, thread, thimble, etc., and hooks, eyes and buttons, is a great convenience to the occupant of the guest chamber.

To clean a brass plate without soiling the woodwork around it, cut a piece of cardboard the shape of the plate and place it around it when cleaning.

A fruit jelly—apples, bananas and pineapple, chopped and put into a foundation of gelatine, strawberry juice and hot water, makes a delicious salad, served on lettuce leaves.

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